

# THE PINEAPPLE POST

Ivy Tech Indianapolis Hospitality Administration

Spring 2023 | 2nd 8 Weeks Newsletter



## PROGRAM UPDATE



Join us for lunch at Courses Restaurant on Thursdays for Seating from 11AM-12Noon!

This Spring Semester we have lunch reservations available for Thursday at lunch through [OpenTable](#) or by emailing [Indianapolis-Hospitality-Events@ivytech.edu](mailto:Indianapolis-Hospitality-Events@ivytech.edu).

Come join us at Courses Restaurant at Ivy Tech Community College, offering a unique experience where guests will dine in a gorgeous Mahogany restaurant looking out on the beautiful Indianapolis skyline. Guests will have the opportunity to be served and to support our Hospitality Program Students while enjoying their dining experience. Menu selections for Spring 2023 course of study includes the first eight weeks Specialized Cuisine and second eight weeks Classical Cuisine. \$20.00 per person for lunch.

**Course Restaurant (Penthouse) Spring lunch dates include:**

- April 13 | lunch only
- April 20 | lunch only
- April 27 | lunch only

### **Courses Bakery and Cafe (1<sup>st</sup> Floor CCCI 130) –**

- **2<sup>nd</sup> 8 Weeks – Mondays and Tuesdays 9:30AM–1:00PM**
- April 10 and April 11
- April 17 and April 18
- April 24 and April 25
- May 1 and May 2
- May 8 and May 9

# **EXCITING NEWS**

## **IVY TECH COMMUNITY COLLEGE**

### **HOSPITALITY STUDENTS TRIP TO FRANCE**

During the May break 10 students will be traveling to France for a hospitality emersion experience. The students will spend 10 days learning about the food and culture of the Champagne, Alsace, and Paris regions. Each day the travelers will learn new things about wine and cheese production, French dining styles, regional cuisines, and the everyday cultural norms.

Highlights include:

- Tour the vineyards and winery of Champagne Mignon.
- A visit and lunch at Meteor Brassieres, A brewery that has been in operation since 1640.
- Touring the European Union Parliament.
- A guided tour and lunch in Versailles gardens.
- A 4:30 AM tour of Rungis, the largest wholesale food market in the world.
- 5 days exploring Paris.
- Dinner in Michelin star restaurant and a show at Moulin Rouge.

The Ivy Tech Hospitality Department has been curating these experiences in May each year for more than 30 years. Students are selected by turning in a portfolio showing interest. These portfolios are reviewed and the top students are given a scholarship to travel. Each person only pays \$1,000 of the cost of the trip. All travel, food, and lodging are covered. Each Fall semester there is a call for portfolios. Those interested in traveling in 2024 should keep an eye out for information in September/October.

**The Hospitality Administration Spring Advisory Board Committee Meeting is scheduled for Tuesday, April 11<sup>th</sup> from 8:30AM – 10:00AM.**

## IVY TECH HOSPITALITY FUNDRAISING BRUNCH

On May 11, 2023 the Hospitality Department is hosting a Fundraising Brunch for guests in their community. Proceeds that are raised during this event will be allocated to the Hospitality Student Scholarship Fund. Please watch for the link that will be distributed at a later date on [Courses Restaurant & Bakery-Café on Facebook](#).



# Good Morning!

## Fête des Cours

(Festival of Courses)

Brunch featuring the regions of France  
Thursday, May 11, 2023

**Ile de France**  
Assorted Pastries and Breads  
Mimosa

**Alsace**  
House-Made  
Sausage Tarte Flambée  
Traditional pizza-like dish with Creme Fraiche,  
caramelized Onion, and Sausage  
Alsatian Pinot Gris

**Guadalupe**  
Chilaquiles  
Eggs Scrambled and Fried Corn Tortilla  
accompanied with fresh Salsa Verde  
Mojito

**Provence**  
Seared Sea Bass  
topped with Olive Tapenade  
served with Potato Ratatouille  
Bloody Mary

Buttermilk Panna Cotta  
Served with Poached Rhubarb, Strawberries and Granola  
Coffee Drinks



# Come and have breakfast with us!

## IVY TECH GRADUATION LUNCHEON SCHEDULED



## DID YOU KNOW THAT YOU TOO CAN EARN DUAL CREDIT AS A HIGH SCHOOL STUDENT?



*Central Nine Career Center Tour on March 7, 2023*



More high school students are choosing not to go to college, so when they graduate from high school they are missing out on opportunities to gain industry certifications and earn higher wages that is necessary develop through higher education learning.

Dual Credit College Courses are a path that Ivy Tech Community College offers to high school and career center students for free. This gives high school culinary/hospitality focused students a head start on earning industry certification in ServSafe Food Protection and credits towards a certificate or degree at Ivy Tech.

The Ivy Tech Hospitality Administration program offers dual credit agreements through 27 high schools and career centers in central Indiana, plus additional rural areas. There are 150 dual credit Culinary/Hospitality classes being taught by 44 credited and approved high school teachers. Ivy Tech's dual credit programming reaches over 3,000 high school students; bringing college coursework to their classrooms while strengthening the pipeline for future students in our Ivy Tech program.



Pike Career and Stem Center Tour on February 21, 2023



**SkillsUSA is hosting Indiana State competitions at  
Ivy Tech Community College Hospitality Administration Lab Kitchens.**

Schedule is...

**State Competition**

Friday, April 14<sup>th</sup> – Commercial Baking and Restaurant Service

Saturday, April 15<sup>th</sup> – Culinary Arts

**Call for Judges** – If you are an Executive Chef in Culinary Arts, Baking and Pastry Arts or Hospitality Management, we need your help in judging the above SkillsUSA competitions.

If interested in helping, please contact one of the following....

Culinary Arts – Chef Thom England at [tengland@ivytech.edu](mailto:tengland@ivytech.edu)

Commercial Baking – Chef Jennifer Schouppe at [jschouppe@ivytech.edu](mailto:jschouppe@ivytech.edu)

Hospitality Management – Chef Laurene Griffin at [lgriffin@ivytech.edu](mailto:lgriffin@ivytech.edu)



## **52<sup>ND</sup> AMERICAN CULINARY FEDERATION GALA**

Annual celebration of excellence in the culinary arts, awarding Pastry Chef and Chef of the Year, Educator of the Year, Professional, and Student of the Year.

The Catering Administration class helped prep in the kitchen and presentation of the final dishes during plate up.

Maci Runkel, Indiana ACF Chapter President and Ivy Tech student was involved in the Gala program and in charge of presenting awards to members of the community and she also received the ACF President award.

Destiny Dominguez, Ivy Tech Student was recognized and honored to receive the ACF Student Chef of the Year Award for 2023. This award included a scholarship from the Indiana ACF chapter to support her studies.

The student board was also sworn in with Ivy Tech Students Maci Runkel, President; Alex Stash, Vice President; and Jody May, Treasurer. The faculty of the Hospitality program attended to support their wonderful students and Hospitality Industry.

This year's Evening with Five Chefs highlighted the local artists on display at the Alexander Hotel. Chef Eli Laidlaw, Executive Chef at the Alexander Hotel led a team of Indianapolis Chefs including Chef Latoya Clark-Robinson, Chef Dan McDonald, Chef Erin Oeschle, and Chef Craig Greenwell. Each of their dishes were inspired by an art piece on display at the hotel with locally featured ingredients. This incredible event raised more than \$12,000 that will be used to support continuing education and scholarships, as well as travel grants to attend conferences and competitions.



**FIRST**  
*Beyond the bayou gumbo with stuffed quail  
A tribute to Madame CJ Walker*  
By Chef Latoya Clark-Robinson

**SECOND**  
*Pickled Brussels sprouts and Chile vinegar slaw  
with deep fried pork rilette and remoulade*  
By Chef Dan McDonald

**THIRD**  
*Seared scallop with crispy tostones, avocado  
smear, and passion fruit aji Amarillo*  
By Chef Erin Oeschle

**FOURTH**  
*Seared pork tenderloin, with serrano & blood  
orange glaze, smoked sweet potato puree, with  
English peas and quick pickled fennel*  
By Chef Craig Greenwell

**MAIN**  
*Seared Wyeth Farms beef tenderloin, crispy  
lobster mac and cheese cake, asparagus salad  
with Angels Envy demi*

**DESSERT**  
*State Fair Inspired Pineapple Hibiscus Dole  
reo with sugar cream  
brittle*

**Presidents  
Gala**  
*An Evening with Five Chefs*  
March 4th 2023

**ACF**  
American Culinary Federation  
Greater Indianapolis Chapter



# FEIJOADA

For over 10 years, Ivy Tech Community College has had the opportunity to support the Partners of the Americas in honoring their Brazilian Cultural Exchange Group and hosting a very special event called Feijoada. This event is hosted on the Ivy Tech campus with over 100 guests attending each year.

Students from the Catering Administration class learn about Feijoada, smokey slow cooked black bean and pork stew and its traditional accompaniments, which include Yucca Fries, Collard Greens and Chunky Vinaigrette.





# TASTE BUDZ BY ANGEL CHESTNUT

Chef Angel Chestnut, 2019 Ivy Tech Culinary Arts Graduate presented her entrepreneur story to Chef Lauri Griffin's Human Relations Management class in February. Angel was the enthusiastic student who wanted to learn as much as she could in the classroom and the hospitality industry. As a student, she was driven to excel and worked hard in the classroom and her various jobs in the industry. So, it is no surprise that even through the pandemic she found a way to open her own food truck and is now working to open a second. Angel and her daughter shared their story and offered encouragement to the class to work in the industry as students, so to experience all forms of culinary arts and incorporate them into their goals. Angel's business is Taste Budz <https://www.facebook.com/tastebudzindy/>. Angel has done a spot on Channel 8 to promote her food and even acknowledged Ivy Tech's influence to her career. Her stop by campus was greatly appreciated!



# MENU

## Quesadillas:

SALMON \$15  
SHRIMP \$14  
STEAK \$13  
CHICKEN \$12

## TACOS:

SALMON \$7  
CHICKEN \$5  
STEAK 2 for \$12

## WRAPS:

STEAK \$14  
CHICKEN \$13  
SALMON \$16

## PO'BOY SANDWICHES

CAJUN CHICKEN (Grilled or Crispy) \$12  
CAJUN SALMON \$14  
CRISPY CHICKEN \$10  
SHRIMP \$14  
STEAK \$13

## SIDES:

CRISPY FRIES \$3  
ONION RINGS \$5

SCAN OUR QR CODE FOR ONLINE ORDERING !



FOLLOW OUR SOCIALS: @tastebudzindy

## SANDWICHES:

BBQ SLIDER \$5  
SALMON SLIDER \$7  
STEAK SLIDERS 2 for \$13  
SALMON BURGER \$13

## NACHOS: (Doritos)

CHICKEN \$13  
SALMON \$16  
STEAK \$15  
GRILLED CHICKEN \$14

## WINGS:

8pc W/ Fry \$11  
8pc W/ Fry \$14

## LOADED FRIES:

CHICKEN \$14  
STEAK \$15  
SALMON \$17  
GARLIC STEAK FRIES \$15  
GARLIC AIOLI FRIES \$8

## Drinks.

## LEMONADE \$3

•strawberry •blueberry •regular •pink  
FRUIT PUNCH \$3



3712 E. 25th Street  
12 pm - 7 pm  
317-654-7546  
TASTE BUDZ INDY LLC

# KEEP IN TOUCH

Let's Stay Connected!

The connections our alumni have made and will continue to make through the Ivy Tech Hospitality Program are valuable. If you have not yet done so, be sure to connect with us on [LinkedIn](#) and follow [Courses Restaurant & Bakery-Café on Facebook](#).



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*Serving Marion, Hendricks and Boone Counties*

